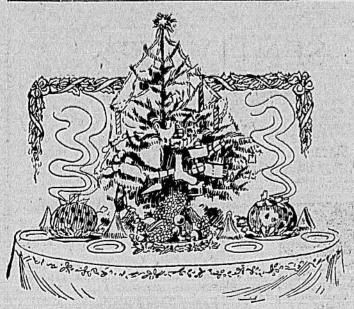


About Fashions and



CHRISTMAS DECORATIONS

the centerpiece of the Christmas dinner table be a small fir tree nted by a Christmas star, and brilliantly illuminated with red wax It should be laden with simple gifts for all present and draped with It tinsel. A mound of fruits at the base will hide the box, in which it as to be inserted to hold it firm.

Fold the napkins and the them with red and green ribbons, placing

a small sprig of holly in each where the ribbon is caught. Suspend from the chandeller a bunch of mistletoe tied with broad red ribbons. Have the plum pudding served with a holly spray bedecking it, and serve pistache cream in miniature flower pots holding lighted Christmas trees.

THE CHRISTMAS TABLE.

The Christmas Dinner a Notable Celebration in Many Lands-Southern Christmas Bill of Fare Represents Old English Ideas to In Tidewater :Virginia.

some volume entitled "Old Volces" (Beil Book and Sationery Company). As the title would imply, the author's point of view is that of regretful affection for "everything that longings look wing." The poems are of even merit, are simple, natural, with a frequent appeal to the heart, and often with a dash of humor. For instance, there is the noem called

For instance, there is the poem called "Ole Mistis" Way," in which an ancient

darkey of the very old school laments the modern habit of speed in everything. It was very different in the old days, he ways, "for 'twasn't manners to be fast

Around the Christmas dinner table in Tidewater Virginia lingers a survival of the sentiment and feeling that began with the first Christmas spent on the shores of the Old Dominion at Jamestown; feeling and sentiment that afterward for many years rendered the dispensing of Christmas hospitality in the good cheer around the Christmas board, a thing of beauty and of open-handed, free-handed good will that rendered its celebration something fine and picturesque, a menory to linger and to be cherikhed in the hearts of those with whom Christmas, can never degenerate into a thing devoid of the general exercise of foy in giving and in loving that is its central idea_rand. The Virginia Christmas dinner after the manner of its English predecessor, is a family affair and is caten at home. Around the long table with a gift-laden Christmas tree as its center ornament, gather at this season the scattered members of the household, who come from far ang near to cement once again the

far and near to cement once again the ponds of family union. Cares and anxieties are for the time being laid aside, Smiles and jest, wit and repartee, mark the passing of the hour. From the moment that the Christmas board is blessed and the feast begins, to that time when the last toast is drunk and feeling overflows in the words—

"Come make the most out so fast;
Old Time steps out so fast;
The curtain rings down on the play,
Twill soon be Christmas, past,

Then give the gift of free good will!

every moment forges a fresh link in a chain that links time with eternity, and earth with heaven in the minds of fathers and mothers, children and grand The Christmas festal board is children. The Christmas festal board is an institution which brings into play whatever is best and kindest and noblest in the heart of humanity, and it deserves all the care and thought that the Virginia housewife has long been accustomed to bestow upon it.

In many lands, indeed, the Christmas dinger has come to be a notable feature.

dinner has come to be a notable feature in the elebration of a world-wide holiday. Wherever the Englishman, American or German may be, and whatever else may be lacking in surroundings to bring back the idea of home, there is always an effort-sometimes it is trae a crude one—but nevertheless an effort, to ways an effort-sometimes it is tree a erude one-but nevertheless an effort, to have a Christmas dinner. The moun haye a Christmas dinner. The mountainers in their eyries, the cowboys on the plains, the sailors out at sen, and the solders in their barracks, find in the imitation, or the real thing, some alleviation for the "helmweh," which thoughts of the season bring to those who are far from the hayers of rest of Christman. from that haven of rest on Christmas

from that haven of rest on Christmas Day.

The Christmas feast in Virginia is spread on Christmas Day. Elsewhere it often comes on Christmas Eve, as in Germany, where the lighting of the Christmas tree is followed by a family dinner and merry-making; as in Russia, where the "colatzia" or dinner is served when the evening star rises on Christmas Eve, and where the feast begins by the division of the blessed wafer, a small portion of which is given to each person present. In Russia, wherever it is possible, the Christmas tree appears replendent, as in Germany, with tapers, gifts, fruits and confections.

In Holland there is the Christmas Eve procession in which the Magi or Wise Men' are symbolized by devout figures carrying an Eliminated star supposed to be like that which guided the Magi to Bethlehem. A sumptuous dinner follows the procession.

At the general Helian family gather-lar on Christmas Beach.

the procession.
At the general Halian family gathering on Christmas live, all ages and sized partake of the fish, cels, nuts, cakes, fruits and vegetables which are permissable at this meal called the "magre," where no meat is allowed. The next day capon instead of roast lurkey is the "piece de resistance" at the principal Christmas feast, which also includes "pan glatio," a kind of nut and fruit cake.

"pan glado," a kind of nut and fruit cake.

The Filipino makes quantity, not quality, the essential qualification of his Christmas menu, where chocolates and sweets are required. Vino, Dutch gir, and imported beer enter into the list of his Christmas drinks; hotel nut chewing and smoking include a part of the Christmas drinks; hotel nut chewing and smoking include a part of the Christmas diplication, which is usually crowned with mus.c and dancing. In Cuba, the natives may sit down to their Ghristmas fable on Christmus Evo after their roturn from church, with the doors links wide to admb; the soft Jing-like breezes and the odors of, blossoning flowers that take the place of the holly and overgraph of more northern climes. At the Christmas dinner roast high foods the place of honor, along with turkey, but the one has so roast apple in his mouth, and the

poems have made on the reading public is remarkable—much greater, the author says, "than their hterary prateusions could warrant or merit." Letters have often been written me," Mr. Carleton says in his preface, "by repentant sons and daughters, acknowledging their error of indifference to the parents who had reared and loved them, and stating that reparation jad been made as far as possible." The title-poem is the rhyming monologue of an old, mother, who, being deserted and neglected by all her children, is obliged to take refuge in the poor-house. It lays no special claim to poetle merit, but contains manya touch that finds the heart, and the wide influence it has had on erring sons and daughters is not difficult to understand.

Mr. Eagene Barry's "Poems" O. C. Page & Co., toston, deal frequently with nature and out-of-door matters—"The Plains of Lorambe." "A Colorado Camp-rire," "The Prairie Furmer, "The Trapper," etc. Others treat of varied subjects rauging from "The Birth of Twins" to "The Old General at Muster." Mr., Barry's muse is, for the most particular and then, however, he does not hesitate to find fault in plain-spoken terms, as when he tells us, on page 125, how "The beer-sonked ruffliam treats his comrades vile," etc. The "Poems" are in no way noteworthy.

The Promes' are in no way noteworthy.

The poer's of a City, "James H. Barry, San Francisco, The volume is divided into three parte—"Songs of a City, "Tay' Lyrical intermezzo," and "Songs of a City, "Part II." Neither in originality of conception nor in poetry of expression are Mr. Sutherland's verses at all remarkable. His choice of subjects, as in "Ferry-boat Fancies, 1, 2, 3, 4," will be found at times rather suggestive of Walt Whitman.

Mr. Willace Irwin, already favorably known as a writer of humorous verse through his "Love Sonnets of a thood-lium" and "Rubaiyat of Omar Khayyam, Jr.," will disappoint none of his admiraters in the new volume of his damiraters in the new volume of his work which

out at a recent buffet luncheon in a very

NEW DECORATIONS.



淼淼淼淼淼淼淼淼淼 Oueries and

Query-Why is the Christmas holiday frequently alluded to as the "Yuletide?"

Answer-Because the Christmas festival is kept during the time when the feat of Odin, the Yule father, was formerly held by the Saxons. That feast began with the Saxons. That feast began with the feast of the Yule father, was formerly held by the Saxons. That feast began with the fax of the Yule father what is now our Christmas Eve, when in Saxon households at great log was drawn in with much erronoinal and laid across the hearth. Then the Yule fire was kindled and the feast, which lasted until New Year, was ushered in amidst much merry-making and carousing.

Query-From what is the play, "Merely Mary Ann." in which Eleanor Robson has been starring, taken? THEATRE-GOER.

s, 1905. Easter Sunday will be April 23d.

Query-I met a young gentleman at the house of a friend who introduced him to me. Two days afterward he wrote and asked me to accompany him to the thearte. He has never called to see me at home. Should I accept his invitation?

Answer-All such questions depend for onswer largely upon modifying circumstances and the good sense and judgment of the parties concerned. Orderarly, a young man should call on a young lady before asking her to go out with him.

Query-What 14 the most appropriate material for a debutante's gown? Should one designed for evening wear be cut high or low in the neck?

Query-What is the best and easiest method, of cleansing solled maiting?

'Answer-Use warm water, with a strong infusion of salt, and a soft cloth. Washine method of contracting a first mean for rubbing, spots or discolorations. Wipodry after washing and raise the windows, so that the son and air may assist in the work of, renovation.

Guery—What is your experience with stretchers in the doing up of lace curtains? I have trouble in getting mine properly done, and am considering the purchase of sretchers. Will they help me, do you think?

Answer.—I have stretchers and feel that I cannot do without them. After the curtains have been washed and rinsed, they are starched and put at once in the frames. These are set in the sun and the curtains are soon dry without further trouble or manipulation. I find the stretchers invaluable.

Query.—I have a friend, a gentleman, with whom I have been corresponding. He has not answered my last letter. Should I write to him gain?

MARGARITE.

Margae Vou are

MARGARITE.

Answer.—By no means, unless you are convinced that your letter has miscarried. Even then it would be advisable for you to wait. If your friend wishes to continue the correspondence, you will be certain to hear from him.

Query.—What do you consider the prettest house and tablet decorations for a Christmas party?

Answer.—Holly, mistletoe and running cedar, or pine. If these are judiciously and unstefully placed, and if parlors and dining-room be lighted with red candles in silver of gilt candelabra, there is nothing prettier, or more sultable for the season.

HINTS TO HOUSEWIVES.

I declare 'twould make you hungry just ids a la Macedoine and

a la Financiere, Of salmon with Perigeux sauce, and just the proper way to toss An omelet into golden floss—

Her deeply learned articles in all the household magazines Betrayed a knowledge wonderful of Gouffee and of Blot,

She Savarin and Soyer knew, Careme Lechard, Canivet, too; Until the firm conviction grow:
No more could woman know,

I dropped in there at dinner time, with thoughts that fled from Boullabaisso To capons served a la Godard, Vacherin

and Chartreuse:
But, boing unexpected, I put epic longings by,
A plebe in tish like brefsteak ple
I would not e'en refuse. unexpected, I put epicurear

I declare 'twould make you hungry just to hear that little woman
Talk of turkey, stuffed with truffles as
we went to dinner down.
Canned corned-beet was what she gave
us-baker's bread-may Heaven save

From another visit to her

When her cook her gone to town Kate M. Cleary, The Christmas Menu.

Oysters on the Half Shell.
Graham Wafers. Grated Horse Radish.
Quartered Lemon.
Mock Turtle Soup.
Finger Rolls. Small Pickied Cucumbers.
Chow Chow. Celery.
Salt Almonds. Oilves.
Read Bloods. Apple Sauce. toast Pig. Apple Sauce. Baked Smithfield Hans.

Roast Turkey, Chesinut Dressing.
Cranberry Jelly.
Creamed White Potatoes.
Oandled Sweet Potatoes.
Fronch Peas. Rice Croqueites.
Sweetbread Palos.
Disc. Proddies. Randy Sauce. Plum Pudding, Brandy Sauce. Wine Jelly. Pineapple Ice.

ruit Cake. Angels' Food. Pound Cake.

Malega Grupes. Oranges, Apples.

Cheese Straws. Mints.

Back Coffee.

B'ack Coffee.

CHRISTMAS DRINKS.

Egg-Nog.

One dozen eggs, yolks and whites the decided turn at the back and left side, with a slight flare in front. On the tablespoonfuls of powdered sugar; twelve winegiasses of good brandy; one gill of the crown and brim.

A STUNNING BLACK HAT.

Although every color of the rainbow is used for, winter millinery creations, the all black hat occupies a prominent place in the wardrobe of every well dressed woman.

The one here shown is a soft French beaver. The wide brim has a decided turn at the back and left side, with a slight flare in front. On the top is a gorgeous bunch of black tips, and black velvet ribbon trims the crown and brim.

Jamaica rum and twelve glasses of

Add the cream, sugar, brandy and rum Add the cream, sugar, brandy and rum by degrees to the yolks of the eggs afters they are well-beaten. Last of all whip in the whites and let the mix use stand before serving tweny-four hours so that the liquors may be thoroughly blended. Put into egg-nog glasses, crown with cream whipped to a stiff froth and dusted with nutmeg.

Apple Tody.

One gallon apple brandy, one quart of French brandy, one quart of Jama'ea rum. Bake one dozen and a half red apples; mash them, and pour on them one gallon and a half of boiling water; strain out the apples and sweeten the liquor with one and one-half pounds of sugar; add the brandy and rum and sugar; and the brainly and rum and new cloves and allspice. Pour in a demijohn cork tight and keep until needed. Roast half a dozen apples whole and put them in the bottom of the bowl when the toddy is served.

MRS. C. C. M'PHAIL.

Baked Ham.

Select a firm, nicely cured country ham. Soak it in clear water for six hours. Take out of the water, wash carefully, put a a boller with cold water, and boil slowly until it is tender. Take it out of the boiler, remove the skin and trim with others water hours and put in worder water. boiler, remove the skin and trim with a sharp knife into proper shape. Put it in a baking pan with enough gravey to keep it from burning. Dust it well with cracker crumbs and slick a number of whole cloves at intervals over its surface. Put in a moderate oven and brown, basting it overy fow moments with a syrup made of loaf sugar and French brandy, which, if properly applied, will thoroughly coat the ham and, with the When it is evenly and delicate y browned, place on a ham platter, garnish with parsley and send to the table.

Ideas From the Florists. The florists' shops are fascinating places these days with their poinsetts, their American Beauties, their Liberty roses, their immorteles, their ferusalem cherries, their crimson carnations and their wealth of Christmas greenery for cherries, their crimson carnations and their wealth of Christmas greenery for house decoration during the Christmas season. The wreaths of holly, mistietoe and scarlet immortelies are tied with yards upon yards of scarlet ribbon, and are as bright and cheery as they can be. Something new and very effective for Christmas entertainments is shown in the shape of immense balls or, globes made of silk raffia ribbon, which looks very much like satin ribbon and shows light shining through it in soft glowing fashion; that is quite ideal. An electric light is placed within these balls which may be swing wherever fancy or taste indicates. The balls are usually decorated with a spray of flowers tied with ribbon. The Christmas colors are red, white and green and nothing is prettier agadinst the vivid flame of holly and polysetta than the delicate, swaying, sprays of the single white Roman hyacinths, with their wax-like fluited petals and their delicate perfume and purity.

Fruit Cake.

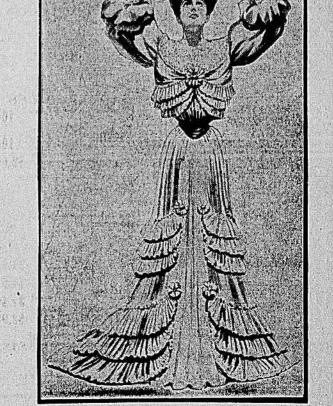
One pound of butter, one pound of sugar, one pound of flour, twelvo eggs, three pounds of raisins, one pound of citron, one pound of almonds blauched and cut fine, the grated rind and part of the juice of one orange and one lemon, two grils of brandy and one nutner grated.

add the fruit after it has been carefully floured. Then put in the flour, a little at a time, mixing and beating vigorously in a moderate oven.

MARY J. SAFFORD.

Colonial Pudding.

One cupful of sugar, one cupful mo-lasses, three-fourths cupful of butter, one-eighth teaspoonful of sall, one-fourth teaspoonful pulverized cloves, one teaspoonful cinnamon, one-fourth teasiful each of allspice and nutmeg; ful each of allspice and nutmer; beat of what she symbolizes. The twentieth all together and add four eggs, well beaten; one cupful sour milk, three and one-fourth cupfuls of flour, to which one level teaspoonful of soda has been added, well groomed lovelness. Was she less so



THE CHRISTMAS MAID AND THE MISTLETOE

The mistletoe hangs high up in the air, Who wouldn't a challenge at such a time dare, As it swings away like a true roundelay, Tempting a man, suggesting a way, Don Cupid never made a better snare Than that twig of mistletoe hanging up there

beaten; one cupful sour milk, three and one-fourth cupfuls of flour, to which one level teaspoonful of soda has been added. Butter a mould and line with large raises a sins; pour in batter until two-thirds full wild cover; steam three hours; ornament with marsh mallows on top and at base; pour over brandy and ignite at serving.

E. W. MORRISON.

Apple Charlotte.

E. W. MORRISON.

Apple Charlotte.

Line a pudding dish with silces of stale cake that have been dipped lightly in milk. Fill the dish with apples that have been stowed with lemon and slightly sweetened, alternating the layers of apples with a layer of candied cherries and silces of cake.

Make a meringue of the whites of two eggs, two tablespoonfuls of sugar and vanible to flavor. Spread over the top of the pudding and sprinkle liberally with candled cherries.

Bake until delicately browned. Set on ice and serve very cold, with cream.—

Mrs. M. S. Marshuil.

the prevailing soft, red color of the bro-cade.

The stomacher has graduated bows of ribbon, and the fine lawn undersleeves rejoice in lace ruffles to correspond with rejoice in lace ruffles to correspond with the falling band or collar. The skirt of the gown is quite long in the back and is looped at the hips with knots of ribbon; it is laid in plats around the wast and sewed to the bodies which is fitted close to the figure. The waving hair of the maiden is drawn softly back from the face, and two loose curls fall from the knot down on the shoulders for the further enmeshing of a man's fancy, if

further enmeshing of a man's fancy, if not to his absolute undoing.

Among the many beautiful and priceless colonial relics that make Brandon, the home of the Harrison's ou James River one of the most interesting spots in the State, is a pink brocade gown, embroldered in a rosebud pattern which Evelyn Byrd, of Weslover, a fair Virginia flower, who faded away and gled carly in the eighteenth century, were to her last Christmas ball at Williamsburg, where she went, and was so lovely in it that her image has always lingered as something rare and fine in the minds of those to whom her name and her beauty's fame has been revealed. One can picture her in the dance, as she gilded through the stately minuet! One

introping eye and see the anne parting incr red lips, and one feels glad to know the glamor of her loveliness, know no fading, that she must always remain as she danced then and thus beneath the might be the state of the state

she danced then and thus beneath the misitetoe.

Another little Virginia Christmas maiden, who, like Evelyn Byrd, has remained eternally young and fair because of her early death was Sally Cary Fairfax, who, when she was sixteen, opened the Chrismas ball at Alexandria, Va. with no less a person than George Washington, whom she has nalvely called "My Doar General," and where she went, according to her own quaintly worded story, gowned in white patuet inwrought with pink roses and green leaves, white sath slippers, a white lace fan and one pink rose in the ripples of her sunny hair, beneath her shell-like ear.

Back and forth curtisving and bowing one, is informed, little Sally Cary Fairfax and her gallant pariner passed and recussed in that Christmas ball of the long ago. The lights in the ball room have long sline been put out, the music is hished mute and the turf has grown green on the graves of the little Christmas maid and her "Deas General" for many years. But the Chrismas wald of

mas maid and her Dear General for many years. But the Chrismas wald of 1501 remembers them both in loving ten-der fashion as she turn from the virror to welcome her cavaller who sees and greats her standing beneath the mistle-

SNAP DRAGON.

The Christmas dinner is nearly over, when the children, sencing toward the door, give a cheer, "Snap Dragon! Snap Drawon!" they shoul.
Holding high a larse, flat dish, her head turned away, comes the maid. Snap clicky lowers the dish to the meldes of the trible and each of the party immediately makes a long arm for its contents. No fine for ceremony, for it is now all ablaze burning with the bewitching blue lambent flames, which soon pass away. Amid much merriment the family fingers oly to and fro, No snoon or fork is used for this old-fashioned dish. What is it they are snatching from the burning and chunding so quickly into their mouths? Smply raising steeped in spir and lighted as the dish is brought in o the room It takes its name from the practice of snapping at the raisins with the finger and thumb. Quick must be the movement to escape being bitten by the ferry dragon!—Frances A. Smith.